

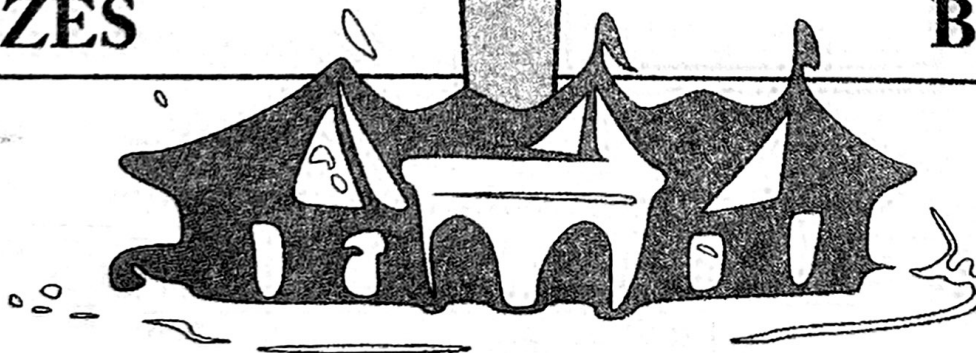
VILLAGE FETE

JULY 4

PHOTO DISPLAY **1pm** **MUSIC**

GAMES **STALLS**

PRIZES **BBQ**



ELY DESIGN GROUP

CHARTERED BUILDING SURVEYORS

DESIGN DRAWINGS

FOR PLANNING AND BUILDING REGULATIONS. NEW DWELLINGS, EXTENSIONS, LOFT CONVERSIONS AND OTHER ALTERATIONS.

FREE INITIAL CONSULTATION AND QUOTATION



(EVENING APPOINTMENTS ARE AVAILABLE IF REQUIRED)



T: (01353) 649 649

M: 07939 158482 WWW.ELYDESIGNGROUP.CO.UK

MAIL@ELYDESIGNGROUP.CO.UK

Bar Hill Village Fete 2009 is sponsored by Bar Hill Residents' Association

BAR HILL VILLAGE FETE 2009

Thank you's

As usual there are a few thank you's. **Mark Levitt** for organising the evening entertainment. **Ben Gallagher** for organising the Photography Exhibition. **Mark Gordon** for designing the Fete Programme, **Bill Proudfoot** for organising the Tug of War and **Kirsten and Paul Goodfield** for planning and organising the whole day.

Donations from;

Andy Denton, painter and decorator
Les Dean, Motor body specialist

Timetable of Events

- 1.00 Fete Opens
- 1.15 Clown Show
- 1.45 Science Show
- 2.15 Science Workshop
- 2.45 Capoeira Demonstration
- 3.00 Children's Tug of War
- 3.30 Science Show
- 4.00 Adult Tug of War
- 4.30 Clown Show
- 5.00 Folk Dancing

Evening Entertainment : Live Bands, 'Big 10', 'Stringray' and Disco from 6pm onwards.

In the Village Hall

Photo Exhibition
Cookery Competition
Cream Teas
Origami Workshop
Portrait Photography

On the Green

Inflatable's
Animals
Stalls
Games
Displays and much, much more

Bar Hill Village Fete 2009 is sponsored by Bar Hill Residents' Association

COOKERY COMPETITION

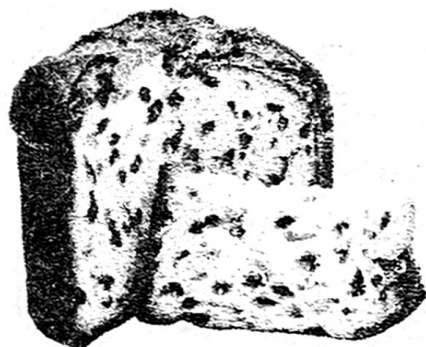
This year we have tried to incorporate different countries into the competition. Recipes are from Britain, Italy, Poland and America. Please complete the entry form at the back of the programme indicating which recipes you are entering. There will be a £5.00 Tesco gift card for the 1st prize in each category.

RECIPES...

Paneltone

Ingredients

450g of strong white bread flour
 1 teaspoon of yeast
 2 beaten eggs
 1 teaspoon of sugar
 The grated zest of one lemon
 50g of raisins
 50g of mixed peel
 Small amount of butter for the glaze
 75g of pine nuts which have been roughly chopped
 125mls of water
 1 teaspoon of salt



Method

1. Put all of the ingredients into a mixer with a dough hook and mix it to a soft dough for about 5 minutes.
2. Remove and place onto a flat surface which has been sprinkled with flour. Knead for about 10 minutes.
3. Grease and line with grease proof paper a deep tin which is about 18cm width and at least 9cm high.
4. Put the mixture into the tin and wait for it to rise to about double its size. This may take about and a half hours.
5. Place in a pre heated oven at about 200C for about 30 minutes.
6. To give the panettone loaf a nice glazed finish you can brush it with melted butter whilst the bread is still hot.

Bar Hill Village Fete 2009 is sponsored by Bar Hill Residents' Association

Pumpkin Pie (Pumpkin can be substituted with Butter Nut Squash)

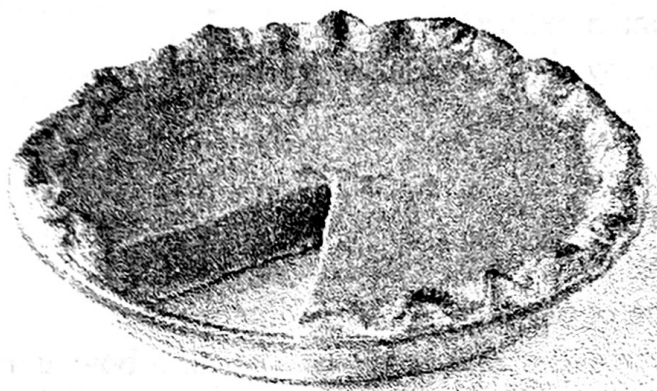
Ingredients

For the filling:

- 500g (1 lb) mashed, cooked pumpkin
- (410g) tin evaporated milk
- 2 eggs, beaten
- 75g (6 oz) dark brown soft sugar
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt

For the pastry:

- 350g (2 oz) plain flour
- 1 teaspoon salt
- 200g (7 oz) butter
- 25ml (4 fl oz) cold water



Method

- 1 Preheat oven to 200 C / Gas mark 6.
- 2 Halve pumpkin and scoop out seeds and stringy portions. Cut pumpkin into chunks. In a saucepan over medium heat, cover the pumpkin with water and bring to the boil.
- 3 Reduce heat to low, cover and simmer for 30 minutes or until tender. Drain, cool and remove the peel.
- 4 Return pumpkin to the saucepan and mash with a potato masher. Drain well, and measure 500g of the mashed pumpkin; reserve any excess pumpkin for another use.
- 5 Prepare pastry by mixing together the flour and salt. Rub butter into flour, and add 1 tablespoon cold water to mixture at a time. Mix and repeat until pastry is moist enough to hold together.
- 6 With lightly floured hands, shape pastry into a ball. On a lightly floured board, roll pastry out to barely a .25cm thickness. Transfer to a 20 or 23cm pie dish, gently pressing pastry into the bottom. Cut off any excess pastry hanging over the sides of the dish, and pinch pastry securely around the inner edge.
- 7 In a large bowl with mixer speed on medium, beat pumpkin with evaporated milk, eggs, sugar, cinnamon, ginger, nutmeg and salt. Mix well. Pour into a prepared pie dish.
- 7 Bake 40 minutes or until a knife inserted in the centre comes out clean.

Victoria Sponge

Ingredients

220g/8oz caster sugar
 220g/8oz butter, plus extra for greasing
 4 free-range eggs, beaten
 220g/8oz self-raising flour
 1 tsp vanilla extract
 4 tbsp strawberry or raspberry jam
 icing sugar, to dust



Method

- 1 Preheat the oven to 190C/375F/Gas 5.
- 2 Grease and line two 23cm/9in cake tins.
- 3 Beat the sugar and butter together in a bowl until pale and creamy, then gradually add the eggs, alternating with a tablespoon of flour. Gently fold in the rest of the flour and vanilla extract, then divide equally between the two cake tins.
- 4 Bake in the oven for 25-30 minutes, or until cooked through and lightly golden.
- 5 Remove from the oven and turn out onto a wire rack to cool.
- 6 When cool, spread one cake with jam, then place the other cake on top. Dust with icing sugar and serve in slices.

Polish Plum Cake Recipe - Placek ze Sliwkami

Ingredients:

2 1/3 cups all-purpose flour
 2 1/2 teaspoons baking powder
 3/4 teaspoon salt
 3/4 + 1/4 cup sugar
 1/2 cup (1 stick) soft butter + 3 tablespoons cold butter, cut into pieces
 3/4 cup milk
 2 large eggs
 40 fresh any variety plums, pitted and halved
 1/4 teaspoon cloves



Method

- 1 Lightly coat a 13"x9" pan with cooking spray.
- 2 Heat oven to 350 degrees.
- 3 In large bowl, combine flour, baking powder, salt and 3/4 cup sugar. Add 1/2 cup softened butter, milk and eggs. Beat at medium speed 4 minutes.
- 4 Pour batter into prepared pan.
- 5 Place plums on top, cut side up, pushing down slightly into batter.
- 6 Cut remaining 1/4 cup sugar and cloves into 3 tablespoons cold butter and sprinkle over plums.
- 7 Bake about 40 minutes or until a toothpick tests clean.
- 8 Let the cake cool in the pan so the plum juices will be reabsorbed to create a moist cake.
- 9 Sprinkle with confectioners' sugar, if desired, and cut into 12 squares.

A J Babb Decorating

- Internal decorating and wallpapering
- Specialist in finishes to timber framed conservatories - Teknos approved decorator
- Professional and reliable service
- Free estimates
- Full Public Liability insurance

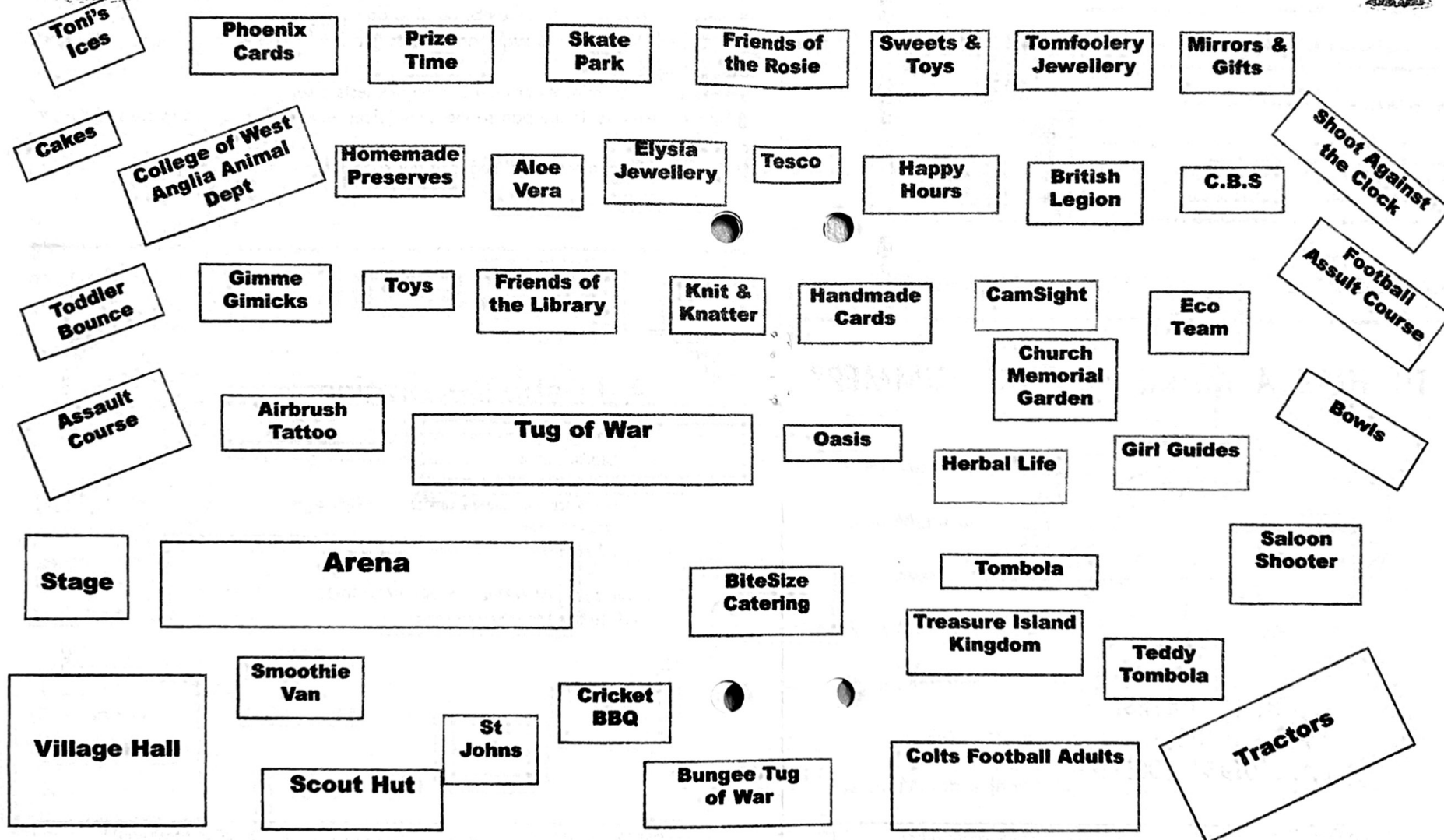
Telephone : 01954 782702 - Mobile : 07783 107303

Email : jackiesaunder@supanet.com

Bar Hill Village Fete 2009 is sponsored by Bar Hill Residents' Association

BAR HILL VILLAGE FETE 2009

(Stall locations are approximate and subject to change)



J T Carpentry & Joinery

Building and maintenance

General Domestic Carpentry & small Building work, Kitchens, Bathrooms, Wardrobes, Doors, Architraves, Skirtings, PVCu & timber Windows, Decking, Security locks, Stud walls, Insulation, Glazing, Cupboards.

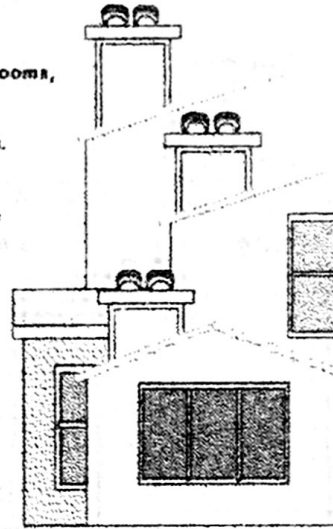
Also we offer, Brickwork, Alterations, Renovations, Loft conversions, Garage conversions, Dormers, Hand cut & trussed roofs.

City & guilds Apprenticeship served, 37 years experience.

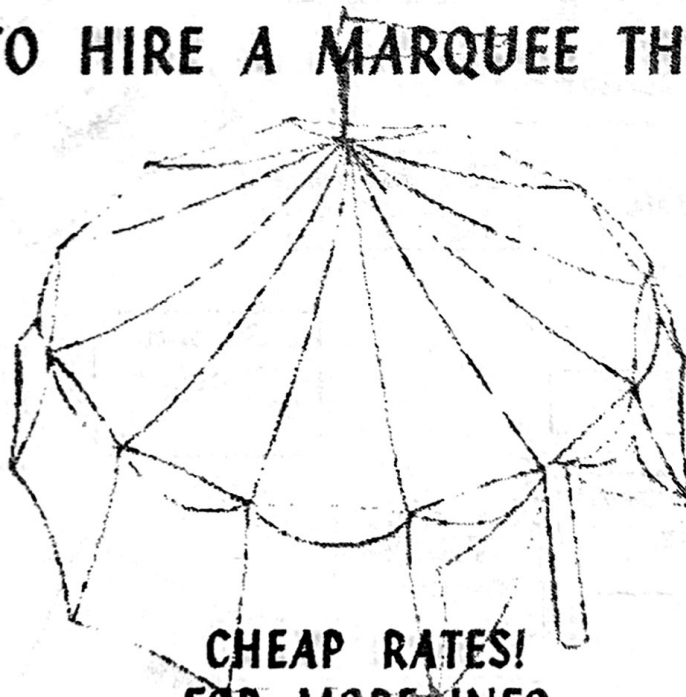
Also: Commercial, maintenance and repairs, fire-rating upgrades, Based in Bar Hill. Free Estimates. Good rates; Call for more information.

Telephone 01954-780471 or mob 07846-847808.

enquiries@johntompkins.co.uk - www.johntompkins.co.uk



NEED TO HIRE A MARQUEE THIS SUMMER?



**CHEAP RATES!
FOR MORE INFO
CALL 01954 200569**

Bar Hill Village Fete 2009 is sponsored by Bar Hill Residents' Association

TUG OF WAR

The Tug of War competition will be held on the village green at 3.00pm for children and 4.00pm for adults. Each team should have eight members plus two reserves. Please return the completed entry forms by Saturday 27th June 2009 to:

w.proudfoot@ntlworld.com or 40, Watermead, Bar Hill, CB23 8TJ

TUG OF WAR ENTRY FORM

Adult Team ☐

Childrens Team ☐

Team Name

Team Member..... Phone.....

Team Member..... Phone.....

Team Member..... Phone.....

Team Member..... Phone.....

Team Member..... Phone.....

Team Member..... Phone.....

Team Member..... Phone.....

Team Member..... Phone.....

Team Member (Reserve)..... Phone.....

Team Member (Reserve)..... Phone.....

Bar Hill Village Fete 2009 is sponsored by Bar Hill Residents' Association

Barrett Electrical

For all your electrical need's
Part P Registered and
Resident of Bar Hill for 34 year's
Free quotations available

Tel - 01954780844
Mobile - 07735615871
E-mail - barretts11@msn.com



La'mac



2a Market Street

Swavesey

Tel: 01954 231445

Hairdressing for all the family

Special offer for new clients

10% discount off colours and perms.

Introducing a new loyalty scheme

Ask in salon for details

Bar Hill Photography Exhibition



at the Village Hall July 4th

The theme for this year's display will be

'Home' and 'Away'

We will be displaying photos from the following age groups:

> 0 to 11 > 12 to 16 > 17 and over

Please submit no more than 5 unframed photos at a maximum size of 10" x 8". Photos should be clearly marked with the photographers name and phone number, age group, photo title (if you want), and either the category 'Home' or 'Away'.

Photos should be delivered to Ben Gallagher at 11 Watermead between June 23 and July 3, and will be available for collection from the Parish Council office after Wednesday July 8th

Please do not submit your only copy of a photo, as we can not guarantee that they will be safe from grubby fingers, spilt coffee, or swine flu.

Happy Snapping!

For more information

ben@bengallagher.com or 01954 780526

Bar Hill Village Fete 2009 is sponsored by Bar Hill Residents' Association

**B
A
R

H
I
L
L

V
I
L
L
A
G
E

F
E
T
E**

A. Denton
 Painting & Decorating
High Quality

INDUSTRIAL
COMMERCIAL
DOMESTIC

102, Stonefield
 Bar Hill
 Cambridge
 CB3 8TB

782472

**D
O
N
A
T
I
O
N
S**



01223 233250
 782247 - evenings
 07711 131085

L. F. Dean & Sons
 Motor Body Specialists

- * All makes repaired
- * Welding
- * Re-spraying
- * Low-bake oven

Non-fault accident service
 Free estimates

4 Water Lane, Oakington

Bar Hill Village Fete 2009 is sponsored by Bar Hill Residents' Association

COOKERY COMPETITION

Please complete the entry form and return it along with your entry fee(s) by Saturday 27th of June to: 3 Hanover Close

ENTRY FORM

50p per entry

Panettone

☐

Pumpkin Pie

☐

Victoria Sponge

☐

Plum Cake

☐

Name

Address

Phone

COLOURING COMPETITION

To celebrate different cultures from around the world we are organising a colouring competition with pictures available from around the world. Colouring pages will be available from the School Office from Monday 22nd June. Entry is 20p each. There will be a 1st prize for each school year. All entries must be returned to the School Office no later than Wednesday 1st July.

ENTRY FORM

20p per entry

Name Age

Address

Phone

Bar Hill Village Fete 2009 is sponsored by Bar Hill Residents' Association

AIRPORT CARS

CAMBRIDGE

Est 1997

- Airport & Long Distance Only
- Non Smoking
- Air Conditioned Vehicles
- Executive Cars
- 5 To 8 Seater MPV
- Prompt, Reliable 24 Hour Service
- Free Child Seats
- Business Accounts Welcome

*For The Most
Competitive Quote Call*

01954 782822

www.airportcars.uk.net

email: airportcarscambs@aol.com

aaaaaa airport cars



Bar Hill Village Fete 2009 is sponsored by Bar Hill Residents' Association